



Starters *and* Sharing

- MIXED MARINATED OLIVES** (VGN) charred sourdough 9
KARAAGE CHICKEN chipotle mayonnaise, pickles 14
PRAWN ROLL (DF, GFO) spiced mayonnaise, lime salt, dill 16
FRIED HALLOUMI (VEG, GF) strawberry, balsamic, cracked white pepper 15
BEEF TARTARE (GF, DF) salt & vinegar chips, burnt shallot, pickles 16
BEETROOT TARTARE (GF, VEGAN) salt & vinegar chips, burnt shallot, pickles, horseradish 14
SALT & PINK PEPPERCORN SQUID (GF, DF) citrus mayonnaise 15
PUMPKIN ARANCINI (VEG) three cheese, roasted seeds, roasted garlic aioli 14
GRAZING PLATTER cured meats, house dips, grilled sourdough, cheddar cheese, pork crackling 29

Mains

- CHICKEN SCHNITZEL** red cabbage & apple slaw, parmesan, chips, gravy 21
CHICKEN PARMIGIANA cos lettuce, shaved ham, tomato, basil, cheese, chips 24
CONFIT DUCK LEG (GF) celeriac, green lentils, kipfler chips, duck sauce 32
QUEENSLANDER CATCH OF DAY (GF) mussel cream, broad beans, dill oil 32
ROASTED PORK BELLY (GF, DF) Boston beans, roasted onion, salt & vinegar crackling 29
RICOTTA GNOCCHI (VEG, GF, VEO) roasted mushroom, pickled cauliflower, truffle, pecorino 26
TASMANIAN SALMON fennel, caramelized shallot, green beans, saffron butter 28
BEEF BURGER wagyu beef patty, cheese, whisky onions, lettuce, mustard, chips, aioli 23
 GLUTEN FREE BUN ON REQUEST +\$2

Dessert

- AUSTRALIAN CHEESE BOARD** poached pear, lavosh, toasted sourdough, dried fruits 23
WHIPPED BAKED CHEESECAKE strawberry, salted short bread 14
VANILLA BEAN CRÈME BRÛLÉE grand marnier berries, raspberry sorbet 14
CHOCOLATE BROWNIE hokey pokey gelato, fresh berries, honey comb crunch, chocolate soil, espresso caramel 14

Grill

*All steaks are served with
Chips, salad and your choice of sauce*

- 250G RUMP** short horn thousand guineas 150 day grain fed (NSW) 29
300G RIB FILLET Beef city black 120 day grain fed (QLD) 46
180G EYE FILLET royal 70 day grain fed (QLD) 35

Sauces (GF)

GRAVY, RED WINE JUS, DIANNE, PEPPER, BEARNAISE, MUSHROOM, CREAMY GARLIC, TRUFFLE BUTTER, CHIMICHURRI

Toppers

- GRILLED PRAWNS** (GF) 9
SALT & PEPPER CALAMARI 6
MORETON BAY BUG - HALF 14

Sides

- CHIPS**, gravy or aioli 9
SEASONAL GARDEN VEGETABLES 9
GARDEN SALAD 7

Salads

- ROASTED CAULIFLOWER** (VGN, GF) green lentil, shallot, cranberry, baby spinach, caper vinaigrette 18
KENT PUMPKIN (VEG, GF) wild rice, hummus, kale, feta, roasted pumpkin seeds 18

Enjoy your meal!

GF: GLUTEN FREE | VEG: VEGETARIAN | VGN: VEGAN | VEO: VEGAN OPTION | DF: DAIRY FREE

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